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Hard Rock CafeŽ Cole Slaw

If you want the authentic Hard Rock Cafe Pig Sandwich experience, you just have to serve your clone of that pulled-pork sandwich with this creamy, delicious cole slaw on the side. Even if you don't whip up the sandwich, you'll want to dive into a batch of this secret slaw. It's just too easy to make, and Who Wants to be a Millionaire? isn't on tonight. But be sure to let the stuff hibernate in the fridge for a day or two after you toss it. That's the only way to get the flavors up to dancing the perfect tastebud mambo.

1 1/3 cups mayonnaise 3 tablespoons

white vinegar 2 tablespoons plus 2
teaspoons granulated sugar 2
tablespoons milk dash salt 8 cups
chopped cabbage (1 head) 1/2 cup
shredded carrot

1. Combine all ingredients except the cabbage and carrots in a large bowl and blend until smooth with an electric mixer. 2. Add cabbage and carrots and toss well. 3. Cover and chill overnight in the refrigerator. The flavors fully develop after 24 to 48 hours. Serves 6 to 8 as a side dish.